

peregrine ranch

2016 Fiano

VINTAGE: 2017

APPELLATION: Dry Creek Valley, Sonoma County

BLEND: 100% Chardonnay

WINEMAKING: 100% Fiano grown up by Lake Sonoma. Picked at 20 brix, I was aiming to

keep natural acidity higher, and Alcohol lower (it's ~12.6%). 50% whole cluster pressed, 50% 24 hrs of skin contact to add a little depth and texture. Aged in 50% stainless steel, and 50% neutral oak on the lees, stirring once per week to add layers and complexity on the palate.

TASTING NOTES: This wine has beautiful floral aromatics up front, white blossom and a

little pear. The style on the palate is right between a Sauvignon Blanc and a Chardonnay. Not as crisp as a Sauvignon Blanc, but not as rich and heavy as a Chardonnay. There is a moderate weight on the palate, with a little almond skin and mandarin. Finish is medium, finishing clean with

hints of key lime.